



Propane BBQ
Model CE-CN-0030-B LP
Item 47876
Instruction Manual



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Model CE-CN-0030-B LP

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amerique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'acohol, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiées ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

Read this installation and user care guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard and other injuries.

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.



General Information

3. Open lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or the fire department.

DANGER

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2.

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.

OUTDOOR GRILL SAFETY

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

All safety messages will follow either the word “DANGER” or “WARNING”. These words mean:

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.
- You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the change of injury, and tell you what will happen if the instructions are not followed.

WARNING

1. Use outdoors on.
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away. This appliance must be kept away from flammable materials during use.
4. Do not move the appliance during use.
5. Turn off the gas supply at the gas container after use.
6. Do not modify the appliance.

WARNING - EXPLOSION HAZARD

- Securely tighten all gas connections.
- Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.
- Examples of a qualified technician included:
 - Licensed heating personnel.
 - Authorized gas company personnel, and authorized service personnel.

Safety and Warranty

- Failure to do so can result in explosion, fire hazard or death.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see the “Location Requirements” section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance. The replacement hose assembly shall be that specified by the manufacture.
- Visually check the burner flames. They should be blue or slightly yellow.

Note: check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to fire under the outdoor cooking gas appliance.

- This model is designed for use with a standard 10kg liquid petroleum gas tank. A 10kg tank of approximately 305mm in diameter by 393mm high.
- Provided with a listed overfilling prevention device.
- Provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect the gas supply cylinder. See the “installation instructions” section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator & hose assembly must comply with the manufacturer.
- Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of gas.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.



Safety and Warranty

- Do not store a spare gas cylinder under or near this outdoor cooking gas appliance. Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0030-B LP
Gas Type	Liquid Propane
Tube Burner	3 x 12,000 BTU
Rear Infrared Grill Burner	1 x 10,000 BTU
Bottom Infrared Grill Burner	1 x 13,500 BTU
Dimensions	32" x 23.3" x 19.8" / 813 x 591 x 504mm
Packaging Dimensions	36.4" x 30.7" x 23.1" / 925 x 780 x 587mm
Item Number	47876

Installation

INSTALLATION REQUIREMENT

TOOLS AND PARTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

TOOLS NEEDED

- Tape measure.
- Small, flat-blade screwdriver.
- #2 and #3 Phillips screwdriver.
- Level.
- Wrench or pliers.
- Pipe wrench.
- Scissors or cutting pliers (to remove tie-downs).
- Noncorrosive leak-detection solution.

PARTS SUPPLIED

- Gas pressure regulator/hose assembly.
- 1 "AA" size alkaline battery.
- Hardware packet:
 - Screws; W 3/32-32x2/5" 4pcs used to install the door.

LOCATION REQUIREMENTS

WARNING - EXPLOSION HAZARD

Do not store fuel tank in a garage or indoors. Do not store grill with fuel tank in a garage or indoors. Failure to follow these instructions can result in death, explosion, or fire.



Installation

WARNING - FIRE HAZARD

Do not use grill near combustible materials. Do not store combustible materials near grill. Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills:

- A minimum of 24" (58cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

LP GAS CONNECTION

GAS PRESSURE REGULATOR

The gas pressure regulator supplied with this grill must be used. The inlet (supplied) pressure to the regulator should be as follows for proper operation.

CONNECT REGULATOR WITH HOSE TO YOUR LP GAS TANK

- Turn all control knobs to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the quick coupling nut and result in a gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn (counterclockwise) and use a soapy water solution to light your grill. If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

LP TANK INSTALLATION

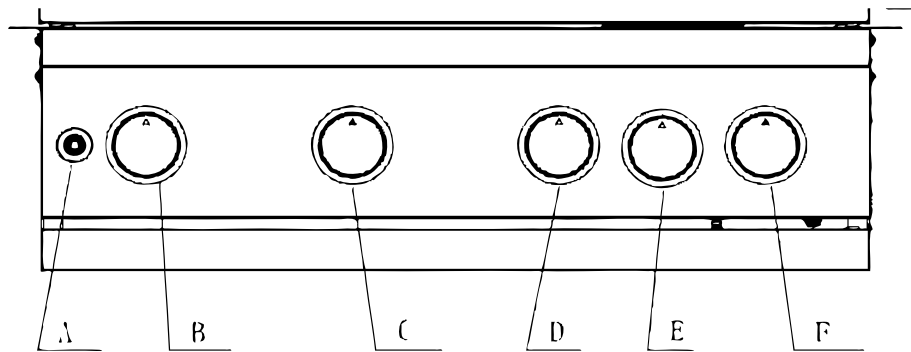
1. This grill is to be equipped with a propane tank (not supplied). A gas pressure regulator/hose assembly is supplied.
2. Grill tank tray is compatible with most of the propane tank in the market. The propane tank must be mounted and secured.
3. Open cabinet doors.
4. Loosen the tank tray locking screw.
5. Put propane tank into the tank tray under the grill.
6. Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank.
7. For easy installation, the tank liquid withdrawal valve is suggested to face right side.

Operation

GRILL INSTRUCTIONS

The grill you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

CONTROL PANEL



- A. Electric ignition control knob.
- B. Left grill burner control knob.
- C. Left center grill burner control knob.
- D. Right center grill control knob.
- E. Rotisserie burner control knob.
- F. Right grill burner control knob.

USING YOUR OUTDOOR GRILL

WARNING - EXPLOSION HAZARD

Do not store fuel tank in a garage or indoors. Do not store grill with fuel tank in a garage or indoors. Failure to follow these instructions can result in death, explosion, or fire.

WARNING - FOOD POISONING HAZARD

Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

WARNING - FIRE HAZARD

Do not use grill near combustible materials. Do not store combustible materials near grill. Doing so can result in death or fire.

INSPECT THE GAS FUEL TANK SUPPLY HOSE

Inspect the gas pressure regulator/hose assembly before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

PREPARE THE GAS SUPPLY

Make sure control knobs are turned to OFF, The drip tray must be in place and pushed all the way to the back.

TURN THE GAS SUPPLY ON

For outdoor grills using a propane tank. Slowly open the tank valve.

NOTE: if flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

MANUALLY LIGHTING THE MAIN GRILL

1. Do not lean over the grill.
2. Remove the manual lighting extension and attach a match to the split ring.
3. Strike the match to light it.
4. Guide the lit match under the grill grate.
5. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/HI for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.

LIGHTING THE MAIN GRILL

IMPORTANT: if burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

1. Do not lean over the grill.
2. Select the burner you want to light. Push the pulse ignitor module and push in and turn the grill burner control knob to IGNITE/HI, while continuing to hold it in.
3. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the other burners as needed.
5. Repeat steps 2 through 5 for each main burner.
6. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT: if burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting. If any burners does not light after attempting to light them manually, contact Omcan.

Warning (after use): storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

USING YOUR ROTISSERIE BURNER

To avoid damage to the warming rack, remove from grill when using the rotisserie burner. Do not use the main burners when the rotisserie burner is in use.

Operation

LIGHTING THE ROTISSERIE BURNER

1. Do not lean over the grill.
2. Push the pulse ignitor module. Push and turn rear burner knob slowly to IGNITE/HI. You will hear the "snapping" sound of the spark.
3. When the rotisserie burner ignites, continue to hold the knob in for another 15 seconds, then release the knob and burner will stay lit. You will hear the "snapping" sound of the spark until the knob is released.
IMPORTANT: if the rotisserie burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.
4. Please note that: rotisserie burner has high setting only.

MANUALLY LIGHTING THE ROTISSERIE BURNER

1. Do not lean over the grill.
2. Remove the manual lighting extension and attach a match to the split ring.
3. Strike the match to light it.
4. Gently hold the lit match close to the rotisserie burner and attach a match to the split ring.
5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.
IMPORTANT: if the rotisserie burner does not light immediately, turn the rotisserie burner control knob to OFF and wait 5 minutes before relighting.
6. Remove the match and replace the manual lighting extension inside the cabinet door.

WARNING

Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. It's suggested to use protective gloves when handling particularly hot components. Parts sealed by the manufacturer or his agent must not be altered by the user.

ROTISSERIE CHART

Use a portable meat thermometer to check internal temperature of the food. Turn off rotisserie burner when meat thermometer reads 5°F/3°C lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving. Timing is affected by weather conditions such as wind and outside temperature.

Food	Weight	Internal Temperature (°F/°C)	Approximate Grilling Time (min/lb)
Beef			
- Roasts. - Rib Eye. - Sirloin Tip. - Rib, Boneless.	4 - 6 lbs. / 1.5-2.2 kgs.	Medium-rare (145°F/ 63°C)	15-20
		Medium (160°F/71°C)	20-25

Poultry			
Chicken.	3 - 6 lbs. / 1.1 - 2.2 kgs.	Breast (170°F/ 77°C)	25-30
		Thigh (180°F/82°C)	25-30
Turkey, whole.	7 - 10 lbs. / 2.6 - 3.7 kgs.	Breast (170°F/ 77°C)	11-20
		Thigh (180°F/82°C)	11-20
Lamb			
Boneless leg.	4 - 7 lbs. / 1.5 - 2.6 kgs.	Medium (160°F/71°C)	20-25
Pork			
Loin roast, boneless.	4 - 6 lbs. / 1.5 - 2.2 kgs.	Medium (160°F/71°C)	20-23

TIPS FOR OUTDOOR GRILLING

WARNING - FOOD POISONING HAZARD

Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

BEFORE GRILLING

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) for 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

DURING GRILLING

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.

Operation

- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

COOKING METHODS

DIRECT HEAT

Cooking by direct heat means the food is placed on grill grates directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer. Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

INDIRECT HEAT

For best results, do not select the indirect heat cooking method when it is windy. Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food. If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

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OUTDOOR GRILL CARE

REPLACING THE IGNITER BATTERY

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.
2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter button cap clockwise into place.

GENERAL CLEANING

IMPORTANT: before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks. Do not use steel wool to clean the grill, as it will scratch the surface. To avoid weather damage to finish, use vinyl grill cover.

STAINLESS STEEL

IMPORTANT: to avoid damage to stainless steel surfaces, do not use soap-filled scouring pads,



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abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels. Cleaners should not contain chlorine. Damage may occur. Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

CLEANING METHOD:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard waterspots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: to avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on soil, prepare a solution of 1 cup (250 ml) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING RACK

CLEANING METHOD:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

IMPORTANT: make sure gas supply is off and all control knobs are in the off position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always

Maintenance

rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

CLEANING METHOD:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

BURNERS

CLEANING METHOD:

- Clean the exterior of the burner with a wire brush.
 - Clear any clogged burner ports with a straightened paper clip.
 - Do not use a toothpick as it may break off and clog the port.
 - Check and clean burner/venturi tubes.
1. Remove grill grates and flame tamers.
 2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.
 3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
 4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.
 5. Reattach gas burner using 2 screws.

ROTISSERIE BURNER

CLEANING METHOD:

1. Light the rotisserie burner.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the rotisserie burner.

DRIP TRAY

IMPORTANT: the drip tray should only be removed when grill is completely cool. The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

CLEANING METHOD:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

Maintenance

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: to avoid damage to knobs or flange area around knobs, do not use steel wool abrasive cleaners or oven cleaner. Do not soak knobs.

CLEANING METHOD:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: to avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner. Do not spray cleaner directly onto panel.

CLEANING METHOD:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

Troubleshooting

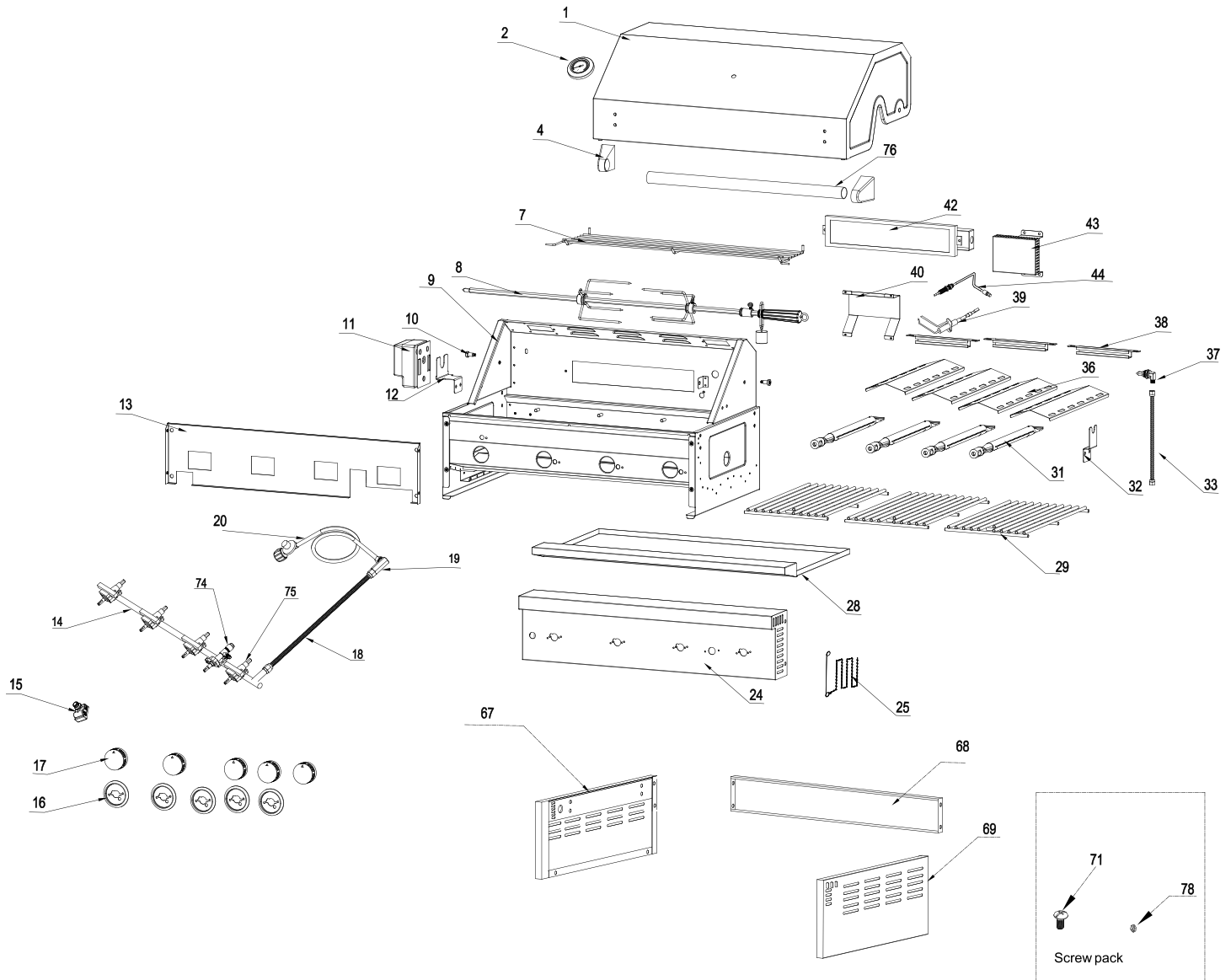
Problem	Possible Causes
Grill will not light.	Is the propane tank valve turned off? Turn on the valve.
	Is the grill properly connected to the gas supply? Check installation instructions.
	Is there any gas in propane tank? Check the gas level before using the grill.
	Is the igniter working? Check if the igniter battery is properly installed, also check if the battery needs to be replaced. Check if the grill will be lit by match. Check if there's any debris blocking the electrode.
	If the igniter is not sparking at the top of the electrode, you might need to replace the igniter.
Burner flame will not stay lit.	Is gas supply valve turned on at the correct position? Check the position of the gas valve, adjust the gas valve according to the flame performance.
	Is gas supply in the fuel gas tank low? Check the gas level.
	Is the burner properly installed and in good condition? Check that the burner is installed properly. Check for defects in the burner.

Troubleshooting

Flame is noisy, low or erratic.	Is the gas supply fully turned on? Check if the propane tank valve is fully open.
	Is the gas supply in the propane tank low? Check the gas level.
	Does only one burner appear low? Check and clean the burner if it's clogged or dirty.
	Is the gas supply hose bent or kinked? Straighten the gas supply hose.
	Is the flame noisy or lifting away from the burner? Burner may be getting too much air. Check the air shutter adjustment.
	Is the burner flame mostly yellow or orange? Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment.
Excessive flare-ups.	Is there excessive fat in the food being grilled? Keep flame on low or turn one burner off. Keep the hood up when grilling to avoid excessive flare-ups. Move food to the warming rack until flames subside. To avoid damage to the grill, do not spray water on gas flames.
Low heat LP gas.	For outdoor grills using a propane tank, slowly open the tank valve.
	<p>NOTE: if flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.</p> <ol style="list-style-type: none"> 1. Turn tank valve and all control knobs off and wait 30 seconds. 2. After shutting off the tank, slowly open the tank valve and wait 5 seconds before lighting. 3. Light one burner at a time.

Parts Breakdown

Model CE-CN-0030-B LP 47876



Parts Breakdown

Model CE-CN-0030-B LP 47876

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN975	Grill Top Cover for 47876	1	AN985	Corrugated Pipe for 47876	18	AO120	Back Broiler Burner Electrode for 47876	39
AH230	Thermometer for 47876	2	AN986	Embedded Joint for 47876	19	AO121	Back Broiler Burner Protection Cover for 47876	40
AN976	Left Handle Holder for 47876	4	AN987	Gas Regulator and Gas Pipe for 47876	20	AO122	Back Broil Burner for 47876	42
AN977	Top Warming Rack for 47876	7	AN988	Grill Control Panel for 47876	24	AO123	Gas-Collecting Hood for 47876	43
AN978	Rotisserie for 47876	8	AN989	Match Holder for 47876	25	AO124	Temperature Rod for 47876	44
AN979	Top Cover Rotary Pin for 47876	10	AN990	Grease Tray for 47876	28	AO125	Left Side Panel B Welding Assembly for 47876	67
AN980	Motor for 47876	11	AN991	Cooking Rack for 47876	29	AO126	Back Panel B Welding Assembly for 47876	68
AN981	Motor Holder for 47876	12	AN992	Tube Burner for 47876	31	AO127	Right Side Panel B Welding Assembly for 47876	69
AN982	Burner Valve Holding Plate for 47876	13	AO115	Rotisserie Holder for 47876	32	AH241	1/4" x L12 Hex Bolts for 47876	71
AN983	Main Manifold for 47876	14	AO116	Back Broil Burner Corrugated Pipe for 47876	33	AO128	Back Broil Burner Valve for 47876	74
AN984	Point Spark Module for 47876	15	AO117	Flame Tamer for 47876	36	AO129	Main Burner Valve for 47876	75
AH239	Knob Base for 47876	16	AO118	Back Broil Burner Orifice for 47876	37	AO130	Top Cover Handle for 47876	76
AH240	Knob for 47876	17	AO119	Flame Transferring Welding Plate for 47876	38	AO131	Hex Nut 1/4 for 47876	78

Notes



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

